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HOSPITALITY SEC



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WHY VOCATIONAL EDUCATION ?

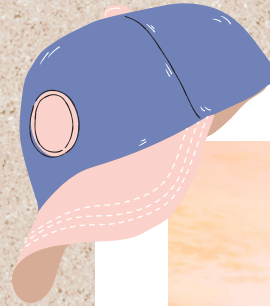
Vocational education:

- Has a more hands-on approach to learning,
- Helps students to develop knowledge and employment skills,
- Prepares students for the world of work.
- Works closely with employers.



WHY HOSPITALITY?

The tourism industry has always been one of the main pillars of Malta's economy, generating income and creating employment for thousands of families across the Maltese Islands.



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SEC HOSPITALITY:

- Concepts are thought through theory than followed by practice.
- Assessment: 60% assignments and 40% controlled (exam).
- Each year has a specific unit.
- Accepted by academic and vocational institutions.



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UNITS IN SEC HOSPITALITY:



UNIT 1: HOSPITALITY AND TOURISM INDUSTRY:
HOSPITALITY, TRAVEL & TOURISM
HOSPITALITY BUSINESSES AND EFFECT ON THE ECONOMY.
JOB ROLES
HEALTH AND SAFETY AT THE WORK PLACE.



UNIT 2: THE WORLD OF FOOD:
FOOD HYGIENE
BASIC NUTRITION AND DIETS
CULINARY SKILLS
COOKING METHODS
MEDITERRANEAN CUISINE
PREPARATION OF DESSERTS



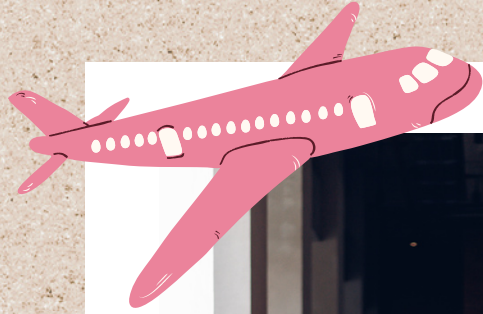
UNIT 3: HOSPITALITY OPERATIONS:
FOOD AND BEVERAGE SERVICE
SERVING BEVERAGES
COMMUNICATION SKILLS
CUSTOMER CARE SKILLS
ROOM DIVISIONS



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YEAR 9:



Unit 1: The Hospitality and Tourism Industry

LO 1. Demonstrate an understanding of the hospitality and tourism industry and the issues that have an impact on this sector.

LO 2. Demonstrate an understanding of the different types of hospitality businesses and the importance of tourism to the Maltese economy.

LO 3. Demonstrate an understanding of various job roles within the hospitality industry and what the job roles entail.

LO 4. Demonstrate an understanding of the importance of health and safety within the hospitality industry.

YEAR 10:

Unit 2: The World of Food

LO 1. Recognise ways to prevent food poisoning and contamination.

LO 2. Demonstrate an understanding of basic nutrition and different diets.

LO 3. Show basic culinary skills in food preparation.

LO 4. Demonstrate knowledge on the basic principles of Mediterranean cuisine.

LO 5. Demonstrate basic baking techniques within the pastry department.



YEAR 11:



Unit 3: Hospitality Operations

LO 1. Serve customers in the correct manner.

LO 2. Demonstrate knowledge of different non-alcoholic beverages.

LO 3. Communicate effectively with different types of customers.

LO 4. Show an understanding of the different functions and responsibilities of the Rooms Division Department.

MODE OF ASSESSMENT:



- 2 ASSIGNMENTS (60%) – ISSUED BY THE TEACHER
- 1 CONTROLLED EXAM (40%) – ISSUED BY MATSEC ASSESSING HIGHLIGHTED CRITERIA IN SYLLABUS

Link to syllabus:

https://www.um.edu.mt/_data/assets/pdf_file/0007/490129/SEC38HospitalitySyllabus2025v1.pdf

EACH YEAR YOU WILL HAVE:



2 Assignments –
Carried out at
home



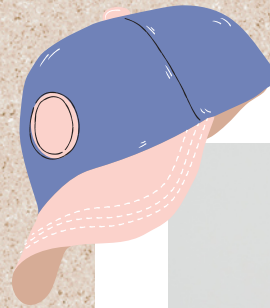
3 Practical sessions
–
Carried out in class



1 Controlled/
Exam –
At the end of the
year.

VERY IMPORTANT

- The assignments and controlled done in each year will be building your O level exam mark.
- This means that you will not have an O level exam at the end of year 11 but it also means that you have to do your work responsibly .





CONTACT US

IF YOU NEED ANY OTHER INFORMATION:

Mr. Pevac - Staff room 3

Ms. Ellul - Staff room 1

Ms. Desira Staff room 1

OR LOOK FOR US IN THE
HOSPITALITY LAB (ROOM 125)



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THANK YOU :)



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